permanent spot on the value menu.

  - We currently offer over 30 vegetarian ingredients certified by the American Vegetarian Association, which can be combined for nearly one million combinations. Many fans also hack our menu using vegan-certified ingredients, so...we're listening! We'll explore new ways to implement fan and employee feedback to serve up more vegetarian innovations next year.

  - Has your guacamole tasted extra delicious these days? Did you know it's house-made daily? We will continue incorporating new, high quality ingredients into menu items in 2023, like we did in 2022 with our revamped guacamole.

- **We're pushing the industry for a more responsible supply chain.**

  - We're progressing on our pledge to reduce antibiotics important to human medicine in our beef by 25% within our U.S. and Canada supply chains by 2025. We've made progress with about 15% of our raw beef supply being procured from reduced antibiotic sources, and we're engaging with industry partners on best practices, like the U.S. Roundtable for Sustainable Beef and the International Consortium for Antimicrobial Stewardship in Agriculture.

Intentional Impact

- **We'll keep serving millions, but we'll be more mindful of what happens after the tacos and Baja Blasts are devoured.**

  - From our Quesadilla bags to our Chalupa wraps, we're transitioning our consumer packaging suite to options that are more recycle-ready, while adding more recycling infrastructure to our restaurants, making it easier for responsible disposal after a delicious meal.

  - We'll continue our mail-in sauce packet collection program with our partner TerraCycle®. This year, we expanded our efforts to accept any and all brands of single-use sauce packets and have collected more than 178,000 packets to date.

- **We'll continue to be restlessly creative, push the status quo and rethink the way things can be.**